

PRESS RELEASE

Campden BRI helps RPA prevent food fraud

Campden BRI has been awarded a significant contract by the Rural Payments Agency (RPA*) to provide analytical testing services. The two year contract with the possibility of extension is to analyse olive oil and a range of other products including sugar, hops, grass, beef, cereals and counter-analyses for milk products. This is the twentieth consecutive year Campden BRI has held a contract with RPA or its predecessor.

A significant part of the contract is the testing of olive oil to determine whether the grade (e.g. Extra Virgin) is correctly declared on the label. This is especially important this year. A combination of climatic effects, olive fly infestation, and a bacterial infection (*Xylella fastidiosa*) has resulted in a disastrous Italian olive crop. Combined with a poor crop in Spain, this has significantly reduced the 2014 olive oil harvest, driving up prices, thereby enhancing the incentive for fraud**.

Dr Julian South, Head of Chemistry and Biochemistry at Campden BRI said:

“Food authenticity continues to be a high profile issue and we are delighted to be chosen again by the RPA to help industry and government meet the challenge of beating food fraud. This contract reflects our position as a trusted and respected centre providing technical excellence to the food and drink industry”.

*The RPA is an Executive Agency of DEFRA.

**The International Olive Council (IOC) says production will hit its lowest level in 15 years and admits there will be an upswing in prices; its latest figures show the price from the producers had risen by 121% in the last month of 2014 compared with December 2013, with supply down by almost a third

Campden BRI (www.campdenbri.co.uk) provides technical, legislative and scientific support and research to the food and drinks industry worldwide – with a comprehensive “farm to fork” range of services covering agri-food production, analysis and testing, processing and manufacturing, safety, training and technical information services. Members and clients benefit from industry-leading facilities for analysis, product and process development, and sensory and consumer studies, which include a specialist brewing and wine division.

*** Ends ***

15 June 2015

Notes to editors

1. An accompanying photograph is available from Ms Karen Jones, Campden BRI, Station Road, Chipping Campden, Glos. GL55 6LD, UK. Karen.jones@campdenbri.co.uk +44(0)1386 842204
2. [Campden BRI](http://www.campdenbri.co.uk) specialises in the practical application of technical excellence to support the food and allied industries through analysis and testing, operational support, research and innovation, and knowledge management. It is the world's largest membership-based food research organisation, with over 2400 members from around 80 countries. It has nearly 400 staff based at its three sites: Chipping Campden (Headquarters), Nutfield (Surrey - brewing division), and Budapest (Hungary).
3. Its activities include assuring the safety of food and drinks, [food processing and manufacturing](#) support, [food analysis and testing](#), [training](#) and [publishing](#). Each year it hosts hundreds of business visits and trains around 6,000 people from food and drink companies worldwide. Further information on its activities can be found at www.campden.co.uk
4. Expertise at Campden BRI includes:
 - a. [manufacturing technologies](#) - food processing (heating, chilling, freezing), aseptic technology, [microwave heating](#), [malting and brewing](#), [milling](#), [baking](#) and extrusion technology, and process control and instrumentation, [packaging technology](#)
 - b. safety assurance - including [hygiene and sanitation](#), [microbiology](#) and preservation, processing technologies, analysis and testing (microbiological, chemical), and quality and safety management,
 - c. [product development](#) and quality, [consumer studies](#), market insights, [sensory science](#), [authenticity testing](#), shelf-life evaluation, labelling and [legislation](#)
 - d. [agri-food production](#), ingredients, raw materials, raw material technology,
 - e. underpinning science - [cereal science](#), [microbiology](#), [chemistry and biochemistry](#), molecular biology
5. Facilities at Campden BRI include:
 - a. 3,000 sq m of laboratories for food and drink microbiology, hygiene, chemistry, biochemistry, molecular biology, brewing and cereal science, and packaging technology

- b. 3,500 sq m food process hall and [pilot plant](#) including malting and brewing, retorting, chilling, milling, baking, hygiene and packaging
- c. 800 sq m of dedicated training and conference facilities